

GAS CHIEFTAIN HEAVY DUTY APPLIANCES

USERS INSTRUCTIONS



SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These Appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.

These Appliances **MUST BE** installed by a competent person in compliance with the **INSTALLATION AND SERVICING INSTRUCTIONS** and National Regulations in force at the time. Particular attention **MUST** be paid to the following:

Gas Safety (Installation & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the Appliance for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer **MUST NOT** be adjusted by the User.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. In particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the Appliance.

This equipment is **ONLY FOR PROFESSIONAL USE**, and shall be operated by **QUALIFIED** persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear **SUITABLE PROTECTIVE CLOTHING** and to draw attention to the fact that, some parts will, by necessity, become **VERY HOT** and will cause burns if touched accidentally.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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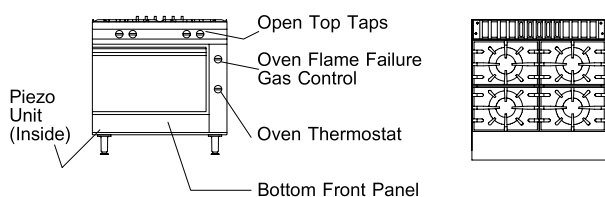


AGA FOODSERVICE EQUIPMENT

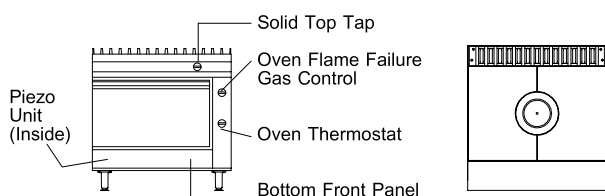
SECTION 1 - GENERAL DESCRIPTION

1.1 Control Knob Details

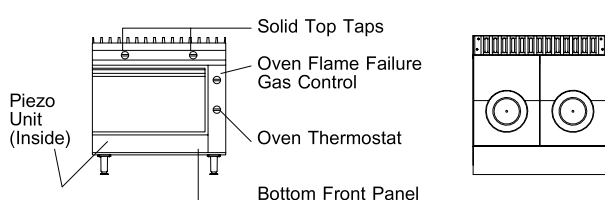
G1006X Open Top Range



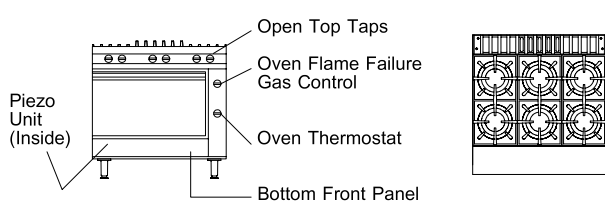
G1006X Solid Top Range



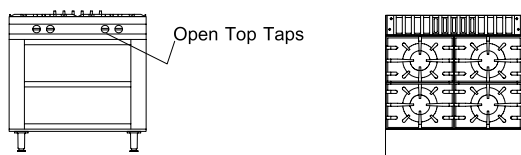
G1006X Twin Bullseye Range



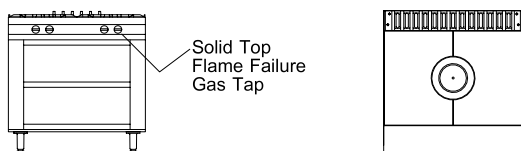
G1066X Open Top Range



G1026X Open Top Boiling Table



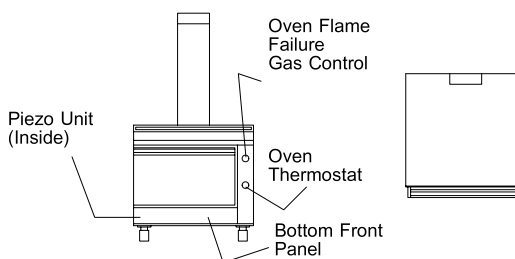
G1026X Solid Top Boiling Table



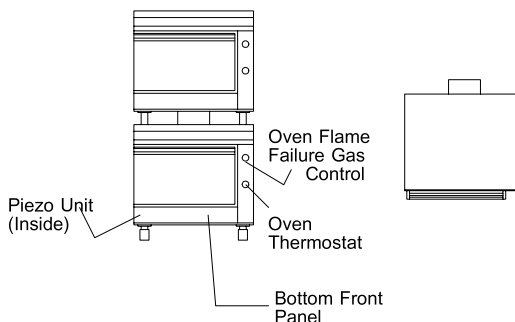
G1060 Open Top Boiling Table



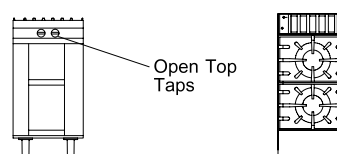
G1016 Single Tier Oven



G1016/2 Double Tier Oven



G1029X Two Burner Spreader



SECTION 2 LIGHTING AND OPERATIONS

LIGHTING THE BURNER

2.1 Open Top Burners

All taps incorporate a flame failure facility. The burners are of equal power and the tap which controls a specific burner is identified by the icon adjacent to the tap. See Figures 1 and 2.

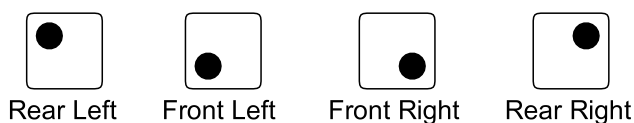


Figure 1 - G1006X Open Top

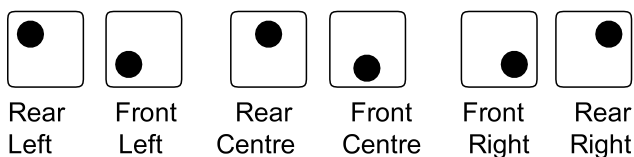


Figure 2 - G1066X Open Top

To Light A Burner

Turn the control knob to the full flame position. Push knob in fully and apply a lit taper to the burner. Continue to hold the knob in for 20 seconds before release. Observe that the burner remains alight.

If the burner fails to light, wait 3 minutes and repeat.

To Extinguish The Burner

Turn the tap fully clockwise to the OFF position.

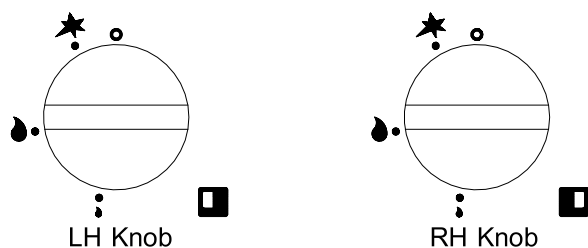


Figure 3

2.2 SOLID HOTPLATE

The single solid hotplate is composed of two filling plates, one rings and one centre bullseye. A radial burner is located centrally below the hotplate. This is operated by the related control knob. See Figure 3 to identify tap markings.

The two hotplate version has four filling plates, two rings and two centre bullseyes. A radial burner is located centrally below each hotplate and is operated by the related control knob. See Figure 3 to identify tap markings.

Warning

If the burner is extinguished intentionally or otherwise, NO attempt to re-light the gas should be made until at least 3 minutes have elapsed.

The procedure for lighting a burner, is as follows (Refer to Figure 3) -

1. Remove the centre bullseye using the special tool provided.
2. Have a lit taper or match ready in one hand.
3. With the other hand, push the control knob in and turn it anti-clockwise until the knob mark is aligned with the ignition symbol.
4. Apply the taper or match to the pilot, keep the knob pushed in.
5. Release the knob after approximately 20 seconds. The pilot should remain alight. If not, push in the control knob and turn it clockwise to the off position. Wait 3 minutes, then repeat from Step 2.
6. Having established the pilot flame, replace the centre bullseye.
7. Turn knob anti-clockwise to the full flame symbol.
8. If desired, the burner can be turned down to the low or simmer setting by turning the knob fully anti-clockwise to the low flame symbol.

To Turn the Burner OFF

9. To turn a burner down but leaving it lit, turn the knob to the ignition symbol.
10. To extinguish a burner, push the knob in and turn to the off position.

Note

Most turning movements of the knob have to be preceded by pushing it in.

Using the Solid Hotplate

Getting the best out of this type of heat source is largely a matter of experience coupled with the requirements of the task in hand. For certain applications such as heating a pot quickly, it is expedient to remove the centre ring and place the pot directly over the burner. If it is necessary to heat the entire surface, the ring must be in position.

In the interests of economy, it is recommended that the unit should not be left unattended on full setting. If it is necessary to keep the hob area hot for any length of time, the control should be set to low.

Never leave the gas on without a pot when the centre ring has been removed as such practice wastes energy. The hottest area of the plate is the centre of the bullseye and toward the rear. The front and sides are cooler.

2.4 SOLID HOTPLATE

The single solid hotplate is composed of two filling plates, a ring and a centre bullseyes. The burner is located directly below the centre ring and is operated by the related control knobs. See Figure 4 to identify the tap icons.

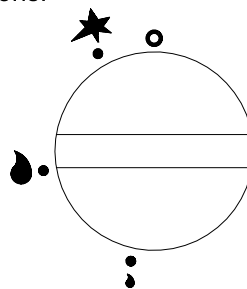


Figure 4

Warning

Should the burner become extinguished intentionally or otherwise, NO attempt to relight it should be made until at least 3 minutes have elapsed.

The procedure for lighting a burner, is as follows (Refer to Figure 4) -

1. Remove the centre bullseye using the special tool provided.
2. Have a lit taper or match ready in one hand.
3. With the other hand, push in the control knob and turn it anti-clockwise till the knob mark is opposite the ignition symbol.
4. Apply the taper or match to the pilot while keeping the knob pushed in.
5. Release the knob after approximately 20 seconds. The pilot should remain alight. If not, push the knob in and turn it clockwise to the off position. Wait 3 minutes, then repeat from Step 2.
6. Having established the pilot flame, replace the centre bullseye.
7. Turn the knob anti-clockwise to the full flame symbol.
8. If desired, the burner can be turned down to the low or simmer setting by turning the knob fully anti-clockwise to the low flame symbol.

To Turn the Burner OFF

9. To turn a burner down whilst leaving it lit, turn the knob to the ignition symbol.
10. To extinguish a burner, push the knob in and turn it to the OFF position.

2.3 OVEN

The oven controls are located on the RH side of the unit. These consist of a thermostat and a multi-purpose gas cock/flame supervision control. A piezo igniter is located behind the bottom hinged panel to ignite the pilot burner. See Figure 3 to identify the gas tap icons.

Warning

If the pilot burner is extinguished either intentionally or otherwise, no attempt to re-light the gas should be made until at least 3 minutes have elapsed.

The procedure for lighting the burner is as follows: (Refer to Figure 4)

1. Lower the bottom front panel and turn the thermostat knob to 277°C.
2. Push the tap in and turn it anti-clockwise to the ignition position.
3. Holding the tap fully in, press the igniter button and observe that the pilot lights. If it does not light, repeatedly press the igniter button until it does.
4. When the burner is lit, continue to hold the tap fully in for 20 seconds then release it. If the burner goes out, push in the control knob and turn it clockwise to the off position. Wait for 3 minutes, then repeat from (1).
5. When the burner is established, turn the tap anti-clockwise to the full flame position. (large symbol), thus lighting the burner.
6. Close the bottom front panel and turn the thermostat knob to the setting required.
7. For low flame or simmer position, push in the tap and turn it anti-clockwise to the low flame position (small flame symbol). This setting gives an economy control on the oven burner.

To Turn the burner OFF

8. To turn down the oven burner to ignition rate, turn the knob to the ignition symbol position.
9. To turn off the main burner and pilot, push in the knob and turn it to the OFF position. Turn the thermostat knob to the OFF position also.

Using the Oven

The oven temperature is controlled automatically by a thermostat. Leave the burner tap full on during the period the oven is in use. The following cooking charts give basic temperatures and times required but for best performance the following instructions should be carried out.

Shelves

2 shelves are supplied with the unit which can be supported in any of four different positions within the oven. When 2 shelves are used these should be positioned with at least one shelf space left between them (i.e. top and 3rd top or second top and bottom positions). Always push the shelves all the way to the oven rear and ensure they are inserted correctly,

i.e. shelf stops at the rear pointing upwards.

Tray Size

Tray sizes up to a maximum of 650 mm x 530 mm can be used. Smaller trays should be placed centrally on the shelves.

The oven accommodates 2/1 gastronorm trays.

Pre-heat Time

Allow at least 45 minutes to heat the oven up from cold before loading with food.

Put the food in quickly to minimise heat loss and close the door firmly after insertion.

SECTION 3 - COOKING HINTS

3.1 Small cakes, scones etc,

When preparing two trays, the upper tray will be cooked first. It should then be removed from the oven and the lower tray raised to the upper position.

3.2 Yorkshire Puddings etc, in baking tins

When cooking on two shelves, the upper and lower tins should be interchanged half-way through the cooking process.

3.3 Fruit cakes in large tins

Cooking time will vary considerably according to weight, richness and depth of mixture. When cooking on 2 shelves, tins should be interchanged halfway through the cooking process.

Approximate centre oven temperatures are indicated in the following table:

°C	Condition
125 - 150	Slow
175	Moderate
200 - 225	Fairly Hot
250	Hot
275	Very Hot

Cooking Charts

PASTRY	Temp. Setting	Shelf Position	Time
Fruit Pies	225	3 for single tray, 2 & 4 for two trays.	35 to 45 mins
Plate Tart	225		30 to 40 mins
Puff & Rough Puff Tarts	250		15 to 25 mins
Sausage Rolls	250		20 to 25 mins
Scones	260		10 to 15 mins

PUDDINGS	Temp. Setting	Shelf Position	Time
Custard	165		40 to 60 mins
Milk	150		45 to 90 mins
Yorkshire Pudding	240		33 to 40 mins

CAKES	Temp. Setting	Shelf Position	Time
Slab Cake (Rich)	150	3 for single tray, 2 & 4 for two trays.	3 hours
1 ¹ / ₂ " Slab Sponge	200		25 to 35 mins
Queen Cakes	200		20 to 25 mins
Sponge Sandwich	200		20 to 25 mins
Very Rich Cake(Xmas)	150		2 to 2 ¹ / ₂ hours
Bread Rolls	250	as Slab Cake	15 to 25 mins

SECTION 4 - CLEANING AND MAINTENANCE

It is advised that the unit be cleaned daily after use. This should be carried out using hot soapy water, ensuring that it be thoroughly rinsed and dried after any such cleaning. Grease should be removed with nylon or scotch cleaning pads. Take care, especially when these are new as they may cause scratching.

A smooth-bladed metal scraper is handy to remove deposits of burned-on grease from hob fillings.

Before removing any of the parts described below, note how they are arranged and replace in the same position.

4.1 OPEN HOTPLATES

Pan supports, burners and spillage trays can be easily removed for cleaning. After washing, dry the burners thoroughly and remove any excess water from inside. The burners are interchangeable.

Ensure that burner caps are located correctly.

Pan Supports

Clean with warm soapy water. Abrasives such as fine steel wool, proprietary cleaning pads and nylon pan scrubbers should only be used in cases of extreme overspill with care.

Dry pan supports thoroughly by hand.

NEVER LEAVE TO DRY NATURALLY.

After drying, apply a light film of vegetable oil to the supports to prevent oxidation.

4.2 SOLID HOTPLATES

Plates can be removed for cleaning access. Having gained access, clear accumulated debris which may have gathered in the burner tray, particularly that which has gathered at the hotplate support edges.

Warning

The castings are very heavy and care should be taken during handling of such components.

4.3 OVEN

The oven linings are stainless steel and can be cleaned easily. Wipe down with a soapy cloth while the oven is still warm.

Shelf runners can be removed as follows -

Lift upward and pull the bottom edge toward the oven centre before dropping the runner. To replace a runner, ensure that the long leg is at the top. Replace the shelves correctly.

Base linings can be removed by lifting the rear lining slightly and pulling out the base panels.

Cleaning Note

Important

Never clean with a jet of water or steam clean.